

**Arizona County Directors of Environmental Health Services
Association (ACDEHSA)**

Presents the

Southwest Food Safety Seminar

January 28th & 29th, 2009

At the

River Palms Resort & Casino

2700 South Casino Drive

Laughlin, NV 89029

1-800-835-7903

<http://www.river-palms.com>

Use Group Code: SWOWW3 to get group rate of **\$27.95/night** plus tax (9%) Monday 1/25/09 through Thursday 1/29/09 and **\$57.95/night** plus tax (9%) Friday 1/30/09 and Saturday 1/31/09

Registration postmarked prior to

January 15, 2009 – \$100*

after January 15, 2009 – \$125*

To register for the conference, send the registration form below, along with a check or money order* made out to: ACDEHSA

***Conference registration fees are non-refundable. We are unable to process credit cards.**

Name: _____

Agency: _____

Address: _____

City: _____ **State:** _____ **Zip:** _____

Phone: _____ **Fax:** _____

Email: _____

Mail to:

Maricopa County Environmental Services Department (MCESD)

Attn: Tesann Achilles

1001 N. Central Ave, Suite 300

Phoenix, AZ 85004

Office (602) 506-5359

Fax (602) 506-6862

Southwest Food Safety Seminar

Agenda

Tuesday, January 27, 2009

4:00 p.m. – 8:00 p.m.
6:00 p.m. – 8:00 p.m.

Exhibitor Set Up
Registration

Wednesday, January 28, 2009

7:00 a.m. – 8:00 a.m.	<i>Registration</i>
8:00 a.m. – 8:15 a.m.	President's Welcome – Mr. Jake Garrett
8:15 a.m. – 9:00 a.m.	Exhibitors' Introduction and Overview – Mr. Jake Garrett
9:00 a.m. – 10:00 a.m.	Keynote Speaker – Mr. Al Brown, M.P.A.
10:00 a.m. – 10:30 a.m.	<i>Break – Visit the Exhibits</i>
10:30 a.m. – 11:30 a.m.	The Discipline of Food Safety Professionals – Mr. John Marcello
11:30 a.m. – 1:00 p.m.	<i>Lunch – Visit the Exhibits</i>
1:00 p.m. – 2:00 p.m.	Samuel Crumbine Award – Ms. Alicia Enriques
2:00 p.m. – 3:00 p.m.	Disaster Food Safety – Mr. Brian Supalla
3:00 p.m. – 3:30 p.m.	<i>Break – Visit the Exhibits</i>
3:30 p.m. – 4:30 p.m.	Meat Slicers will Never be the Same Again – Ms. Janet Anderberg
4:30 p.m. – 5:00 p.m.	Virginia Graeme Baker Safety Act – Ms. Tracynda Davis
5:00 p.m. – 6:30 p.m.	<i>Exhibits and Hospitality Function</i>

Thursday, January 29, 2009

7:00 a.m. – 8:00 a.m.	<i>Registration</i>
8:00 a.m. – 9:00 a.m.	Cryptosporidium in Swimming Pools – Ms. Tracynda Davis
9:00 a.m. – 10:00 a.m.	Food Allergies and the Food Service Industry – Dr. Wally Rande
10:00 a.m. – 10:30 a.m.	<i>Break – Visit the Exhibits</i>
10:30 a.m. – 11:30 a.m.	Economic Impact on Food Safety – Mr. Chuck Catlin
11:30 a.m. – 1:00 p.m.	<i>Lunch – Visit the Exhibits</i>
1:00 p.m. – 2:00 p.m.	Establishing a Model Field Training Program for Regulatory Retail Food Safety Professionals – Mr. John Marcello
2:00 p.m. – 2:30 p.m.	<i>Break – Checkout</i>
2:30 p.m. – 3:30 p.m.	Raw, Raw, Raw!! (Specialty foods including Meats and Seafood that are Served Raw) – Ms. Janet Anderberg
3:30 p.m. – 4:30 p.m.	Norovirus Outbreaks on River Trips in the Grand Canyon – Mrs. Marlene Gaither